

# Hors D'oeuvres



*Hor d'oeuvres are priced  
per fifty pieces.*

## Hot

**Edamame Pot Stickers (V) | \$100**  
with sweet chili sauce GF

**Angus Beef Meatballs | \$110**  
with choice of Italian, Swedish, or BBQ Sauce

**Country-Style Chicken Strips | \$115**  
with honey mustard and barbeque sauces

**Monterey Jack Cheese Quesadillas (V) | \$115**  
with black beans, sour cream, and salsa

**Butternut Squash Arancini (V) | \$115**

**Slow Cooked Black Bean Empanadas | \$115**

**Crab Rangoon | \$120**  
with sweet and sour sauce

**Spiced Sweet Potato Cake | \$125**  
with maple crème fraiche V

**Sesame Chicken Skewer | \$135**  
with sweet chili sauce GF

**Braised Chicken Arepa | \$135**  
with pico de gallo and fresh cilantro

**Atlantic Salmon Brochette | \$150**  
with hoisin-teriyaki drizzle

**Bacon-Wrapped Scallops (GF) | \$155**

**Roasted Poblano Pepper and Black Bean Cake | \$160**  
with cilantro infused sour cream GF

**Beef Polpette | \$165**  
stuffed with bleu cheese, caramelized onion, and bacon

**Miniature Crab Cakes | \$185**  
with spicy caper remoulade

**Slow Braised Short Rib Slider | \$200**  
with pickled red onion

GF- Gluten Friendly

V- Vegetarian

VG- Vegan

# Hors D'oeuvres



*Hor d'oeuvres are priced per fifty pieces.*

*Dessert selections are priced per dozen.*

## Cold

Curry Chicken Salad | \$110  
in an English cucumber cup GF

Smoked Whitefish Canapé | \$110

Plum Tomato, Mozzarella, and Basil Bruschetta | \$110 V

Wild Mushroom and Artichoke Bruschetta V/VG | \$110

Traditional and Roasted Red Pepper Hummus | \$120  
with toasted pita points V/VG

Apple, Dried Cherry and Walnut Compote | \$120  
served in a corn phyllo cup GF/V/VG

Mini Gazpacho Cups | \$145  
with marinated shrimp, fresh lime, and cilantro GF

Antipasto Kebab | \$160  
with mozzarella, sun-dried tomatoes, artichokes, and olives GF/V/VG

Crab and Sweet Corn Salad | \$185  
with corn tortilla chips GF

Roasted Fennel, Kalamata Olive and Caper Bruschetta | \$195 V/VG

Roasted Beef Tenderloin Bruschetta | \$215  
with tomato caper relish

Thai Style Shrimp Skewer | *Market Price*  
with lemongrass and sweet chili sauce GF

Jumbo Gulf Shrimp | *Market Price*  
with lemon and cocktail sauce GF

## Dessert

Petite Cheesecakes | \$30.00

Mousse-Filled Cream Puffs | \$24.00

Petite Fruit Tartlets | \$36.00

Mini Eclairs | \$24.00

Mini Gourmet Cupcakes | \$24.00

Chocolate-Dipped Fresh Strawberries GF/V | \$36.00

GF- Gluten Friendly

V- Vegetarian

VG- Vegan



Priced per display.

**Fresh Garden Vegetable Crudités Display GF**  
with house made ranch dip infused with fresh dill V  
\$180 serves 50 | \$95 serves 25

**Executive Breads and Spreads**  
trio of chickpea, roasted squash, and herb-yogurt hummus,  
warm spinach artichoke dip, olive tapenade with flatbread  
crackers, and roasted garlic and rosemary olive oil crostini  
\$180 serves 50

**Fresh Sliced Melon, Fruits, and Berries GF/V/VG**  
\$235 serves 50 | \$120 serves 25

**Antipasto Platter**  
olive oil and basil-scented grilled vegetables, Kalamata  
olives, artichokes, mushrooms, provolone cheese, and a  
selection of MSU charcuterie GF  
\$235 serves 50

**Butchers Board**  
salami, sopprasata, mortadella, Boar’s Head Deli Meat’s, Dill  
Havarti, Sage Derby, Smoked Gouda and Select MSU Dairy  
Cheeses with assorted crackers and sliced French bread  
\$235 serves 50

**Chef Carved Station Herb-Roasted Turkey Breast**  
with Michigan cherry compote and assorted petite rolls  
\$235 serves 40 | *Uniformed Chef \$75.00 fee*

**International and Domestic Cheese Display**  
with assorted crackers and sliced French bread  
\$255 serves 50 | \$135 serves 25

**Chef Carved Station Pepper-Crusted Tenderloin of Beef**  
with wild mushroom demi-glace GF  
\$325 serves 25 | *Uniformed Chef \$75.00 fee*

GF- Gluten Friendly  
V- Vegetarian  
VG- Vegan

# Reception Displays

**Jalapeno Popper Dip**  
warm mixture of Neufchatel cheese, jalapeno peppers,  
herbs and spices, topped with toasted bread crumbs,  
served with blue corn tortilla chips V  
\$155 serves 50

**Warm Spinach Artichoke Dip**  
with flatbread crackers, crusty bread, and pita chips V  
\$165 serves 50

**Warm Crab and Cream Cheese Dip**  
served with Chicago flatbread crackers and artisan ciabatta  
bread bites  
\$185 serves 50

**Jumbo Shrimp on Ice**  
with lemon wedges and cocktail sauce GF  
*Market Price serves 50*

**Large 16-Slice Pizza | \$30 per pizza**  
*select up to three pizza varieties for your event:*  
- four cheese  
- pepperoni, sausage, and mushroom  
- ham and pineapple  
- sun-dried tomato, grilled vegetables, and goat cheese  
- BBQ chicken, caramelized red onions, and sweet  
peppers  
- vegetarian with green peppers, black olives,  
mushrooms, and onions  
- shrimp scampi, garlic, and mozzarella cheese (*price  
may vary for this selection based on market price*)

# Reception Stations



*Priced per person for a maximum of one hour.*

*A labor charge will be assessed for less than 25 guests.*

## **Mac 'n' Cheese Bar | \$11.50**

traditional cheese sauce, creamy white cheese sauce, elbow pasta, wild mushrooms, chopped bacon, Italian sausage (GF), blackened chicken, tomatoes (GF) (V), scallions (GF) (V), garlic bread crumbs (V), and shredded cheddar cheese (GF) (V)

## **Pasta Bar | \$13.75**

mesquite grilled chicken, Italian sausage (GF) (V), wild mushrooms (GF) (V), sun-dried tomatoes (GF) (V), vegetable pepper medley (GF) (V), spinach, parmesan cheese, and garlic bread (V)

*Select three pastas:* tri-color Rotini (V), orecchiette (V), whole wheat penne rigate, fusilli bucati (V), campanelle (V), penne rigate

*Select two sauces:* marinara GF, creamy alfredo GF, pesto GF, wild mushroom

## **Burrito Bowl Bar | \$15.50**

fajita marinated grilled chicken, slow-roasted pork shoulder (GF), stewed black beans (GF) (V) (VG), Spanish rice (GF) (V) (VG), cheddar cheese (GF) (V) shredded lettuce (GF) (V) (VG), mango salsa (GF) (V) (VG), pico de gallo (GF) (V) (VG), guacamole (GF) (V) (VG), sour cream (GF) (V), flour tortillas (V), and corn shells (GF) (V)

## **Slider Station | \$16.50**

braised beef short rib (GF) with bacon and pickled onions (GF) (V) (VG), roasted turkey breast (GF) with muenster cheese, smoked pulled pork with purple cabbage coleslaw (GF) (V) served with MSU bakers silver dollar rolls

## **Ice Cream Sundae Bar | \$8.75**

chocolate and vanilla MSU Dairy ice cream (GF) (V), chocolate, strawberry, and caramel sauces (V), crushed Oreo pieces, toasted walnuts (GF) (V), peanuts (GF) (V), mini M&Ms (V), maraschino cherries (GF) (V), rainbow sprinkles (V), whipped cream (V), freshly brewed coffee, and a selection of fine teas

## **Petite Dessert Station | \$10.75**

mini cheesecake (V), chocolate éclairs (V), cream puffs, blueberry trifle, mini key lime pie, salted caramel fudge cake, petit cupcakes (V), petite fours (V), nut clusters (V), freshly brewed coffee, and a selection of fine teas (V)

## **Waffle Bar | \$14.00**

Nutella (V), Michigan honey (GF) (V), maple syrup (GF) (V) (VG), whipped cream (V), peanut butter (V), chocolate shavings, Oreo crumbs (V), grilled apple chicken sausage (GF), and mini Belgian waffles (V)

## **add Crispy Chicken | \$4.25**

GF- Gluten Friendly  
V- Vegetarian  
VG- Vegan